



Holiday
Menu
2025

262-662-4201
info@bubbs.com



Holiday Hors d'oeuvres

Choice of 7: \$20/person | Choice of 10: \$25/person

Includes disposable black plates, forks and cocktail napkins

COLD APPETIZERS

- Smoked Salmon Salad with Pita Chip
- Avocado Chicken Salad Flat Bread with Craisins and Chives
- Pimento Cheese Crostini with Shaved Capicola
- Honey Sweetened Goat Cheese Flatbread
- Italian Bruschetta
- Candied Pork Belly BLT with Apricot Jam
- Roasted Red Pepper Hummus Shooters with Fried Chickpeas and Extra Virgin Olive Oil
- Seasonal Fruit Tray Display with Strawberry Greek Yogurt (GF)
- Vegetable Display with both Grilled and Fresh Vegetables, House Dip (GF)
- Antipasto Tray Display - Italian Meats, Cheeses, Accompaniments, Pita Chips and Crackers

HOT APPETIZERS

- Beef or Chicken Meatballs - Swedish, BBQ, Bourbon Glazed, Gouchujang (Sweet & Spicy)
- Bacon Wrapped Water Chestnuts with Maple Soy Jus (GF)
- Chimichurri Steak Kabobs (GF)
- Sausage and Gouda Stuffed Mushrooms with Sun-dried Tomato, Garlic and Parsley (GF)
- Bourbon Glazed Chicken Skewers with Pineapple (GF)
- Mac n Cheese Bites with Spicy Pomodoro Dip

ASSORTED DESSERTS

Cookies, Cream Puffs, Eclairs (\$3.25/person)



Holiday Buffet

Choice of 2 Entrees: \$20.95/person

Choice of 3 Entrees: \$23.95/person

ENTREES

- State Champion Beef Brisket (GF)
- Traditional Beef Tips (GF)
- Sliced Round of Beef with Bordelaise Sauce (GF)
- Roast Loin of Pork with Rosemary-Brandy Demi-Glace (GF)
- World Champion Pulled Pork Shoulder with Sauce (GF)
- Sliced Baked Ham with Fire Roasted Apple Glaze (GF)
- Chicken Scallopini with Sun-Dried Tomato Sauce (GF)
- Herb Baked Chicken (GF)
- Oven Roasted Cod with Lemon-Dill Beurre Blanc (GF)
- Eggplant Lasagna with Italian Breaded Eggplant and Basil Marinara

All Entrees Include Dinner Rolls with Butter

ACCOMPANIMENTS (choice of 4)

- Homestyle Mashed Potatoes (GF)
- Garlic Mashed Potatoes (GF)
- Parsley Buttered Red Potatoes (GF)
- Vegetable Rice Pilaf (GF)
- Traditional Mac 'n Cheese
- Vegetable Blend of Orange and Yellow Carrots, Green Beans and Red Peppers (GF)
- Maple Glazed Baby Carrots (GF)
- Seasonal Fruit Salad (GF)
- Garden Salad (GF) with Two Dressing Selections
- Vegetable Crudite Display with House Dip (GF)

ASSORTED DESSERTS

Cookies, Cream Puffs, Eclairs (\$3.25/person)



We understand that you have a variety of choices when it comes to catering, so allow us to say thank you from the bottom of our hearts for choosing All Occasions Catering.

Menus are based on a 65 person minimum. Guest counts fewer than 65 are subject to an upcharge.

Prices subject to a 22% event fee and local sales tax.

Buffets include disposable dinnerware, cutlery and napkins.

China and linen services available upon request.

All Occasions Catering 2025

